



LA CATA DEL BARRIO DE LA ESTACIÓN

•• HARO STATION WINE EXPERIENCE ••

PRESS RELEASE

Advance ticket sales begin for the most gourmet edition of the Haro Station Wine Experience

- **Guests will enjoy 14 world-renowned wines, selected by the seven most iconic historical wineries of the Spanish wine scene.**
- **An outstanding gastronomic accompaniment will be provided in the form of seven tapas created just for the occasion by Michelin-starred chefs from La Rioja –Francis Paniego and the Echapresto brothers– and an innovative proposal from the Rioja ice-cream maker Fernando Sáenz.**



Haro, February 2018.- Tickets are now on sale for the third edition of the most exclusive and gourmet Haro Station Wine Experience (La Cata del Barrio de la Estación), which will be held on **Saturday 16 June** in Haro (La Rioja), in a neighbourhood that gathers the largest concentration of century-old wineries in the world. The price to enjoy this great festive day of wine and gastronomy is €100, although the organising wineries have arranged a **special advance price of €80.**



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Tickets are released for sale today through the official website www.lacatadelbarriodelaestacion.com and include a tasting of **fourteen high-end renowned wines** (two per winery) especially selected by each house for the celebration. The seven participating wineries have significantly enhanced the gastronomic stakes for the third edition of this event, featuring Rioja chefs **Francis Paniego** (National Gastronomy Award and three Michelin stars – two of which in *El Portal de Echaurren* in Ezcaray) and **brothers Carlos and Ignacio Echapresto** (National Gastronomy Award and one Michelin star in *Venta Moncalvillo* in Daroca de Rioja) with the creation of **seven tapas** which will take guests on a succulent journey through some of the best loved dishes in the Rioja rich cuisine. The gastronomic climax will be provided by **master-ice-cream-maker Fernando Sáenz Duarte**. The holder of a National Gastronomy Award, whose ice cream parlour '*Della Sera*' was named the 'Best Sweet Space in Spain' by the Madrid Fusion Guide, will delight guests with a refreshing proposal designed especially for the event.

Considered by specialised critics to be the best wine-related event in Spain, this third edition of the Haro Station Wine Experience will be an unforgettable day for food and wine lovers. From **11.00 to 18.00 h.**, guests will enjoy **live music** as well as an extensive programme of **cultural and wine-related activities**. The experience will be completed with free travel to some of the surprising and unique spaces that house the most iconic, historic wineries in the Spanish wine scene: **López de Heredia Viña Tondonia, CVNE, Gómez Cruzado, La Rioja Alta, SA, Viña Pomal Bodegas Bilbaínas, Muga and Bodegas RODA.**

A programme of shuttle buses and trains to facilitate travel from the nearest provincial capitals will be published in due course. For those who want to enjoy the whole weekend in Haro, the city boasts many **options for accommodation** which are listed on the official event website.





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Further information can be found here:

Website: www.lacatadelbarriodelaestacion.com

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#CataEstación18



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